

# Dubel

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **28**
- SRM **15**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heritage	5 kg (84.7%)	81 %	6
Grain	Special W Malt	0.4 kg (6.8%)	65.2 %	300
Sugar	Brown Sugar, Dark	0.5 kg (8.5%)	100 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Harlequin	20 g	90 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Mieszanka szydłowska	400 g	Boil	20 min